SAMSUNG

MICROWAVE OVEN

(COMMERCIAL)

Owner's Instructions and Cooking Guide

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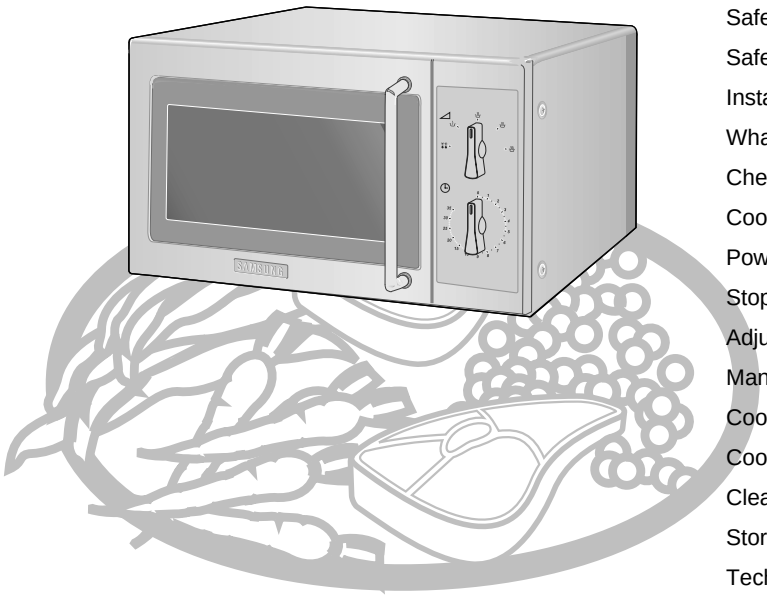

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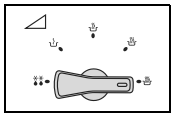
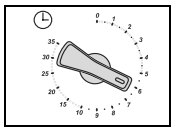
Quick Look-up Guide

If you want to cook some food

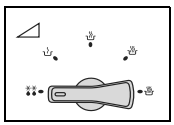


1. Place the food in the oven.
Select the power level by rotating the **COOKING POWER CONTROL** knob.

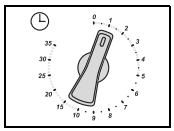


2. Select the cooking time by rotating the **TIMER** knob.

If you want to defrost some food

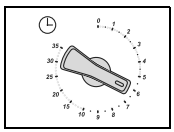


1. Turn the **COOKING POWER CONTROL** knob to(⁑).



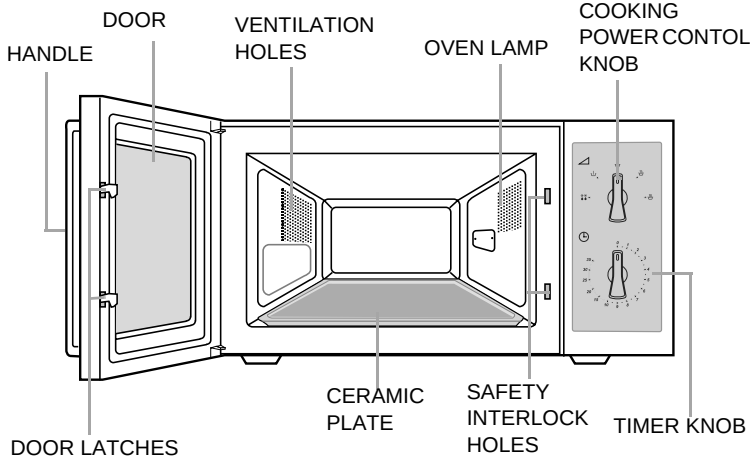
2. Turn the **TIMER** knob to select the appropriate time.

If you want to adjust the cooking time

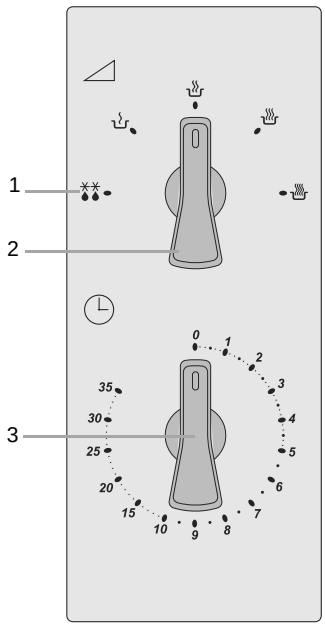


1. Leave the food in the oven.
Turn the **TIMER** knob to desired time.

Oven



Control Panel



1. DEFROST
2. COOKING POWER CONTROL KNOB
3. TIMER KNOB

Using this Instruction Booklet

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contain valuable information on cooking with your microwave oven:

- ***Safety precautions***
- ***Suitable accessories and cookware***
- ***Useful cooking tips***

At the front of the booklet you will find illustrations of the oven, and more importantly the control panel, so that you can find the buttons more easily.

The step-by-step reocedures use two different symbols.

Important **Note**

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do not place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer.
It is particularly important that the oven door closes properly and that there is no damage to the:
(1) Door, door seals and sealing surfaces
(2) Door hinges (broken or loose)
(3) Power cable

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

Installation & Wiring Instructions

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IMPORTANT NOTE :

The mains lead on this equipment is supplied with a mouldedplug incorporating a fuse. The value of the fuse is indicated on the pin face of the plug and, if it requires replacing, a fuse approved to BS1363 of the same rating must be used.
Never use the plug with the fuse cover omitted if the cover is detachable.
If a replacement fuse cover is required, it must be of the same colour as the pin face of the plug.
Replacement covers are available from your Dealer.
If the fitted plug is not suitable for the power points in your house or the cable is not long enough to reach a power point, you should obtain a suitable safety approved extension lead or consult your Dealer for assistance.
However, if there is no alternative to cutting off the plug, remove the fuse and then safely dispose of the plug.
Do not connect the plug to a mains socket, as there is a risk of shock hazard from the bared flexible cord.

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Wiring Instructions

WARNING THIS APPLIANCE MUST BE EARTHED.

This appliance must be earthed. In the event of an electrical short circuit, earthing reduces the risk of electric shock providing an escape wire for the electric current. The appliance is equipped with a mains lead which includes an earth wire for connecting to the earth terminal of your mains plug.

The plug must be plugged into a socket that is properly installed and earthed.

☛ The wires in this mains lead are coloured in accordance with the following code:

- Green-and yellow : Earth
- Blue : Neutral
- Brown : Live

◆ As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings indentifying the terminals in your plug, proceed as follows.

◆ Connect the green-and yellow wire to the terminal in the plug marked with the letter E or the earth symbol (⏚) or coloured green or green-and-yellow.

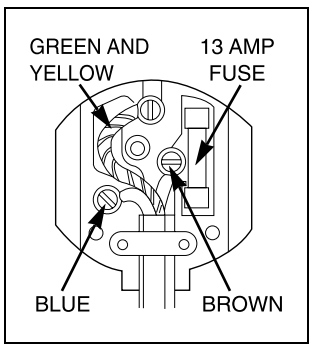
◆ Connect the blue wire to the terminal marked with the letter N or coloured black.

◆ Connect the brown wire to the terminal marked with the letter L or coloured red.

☛ Consult a qualified electrician or service technician if in doubt about any of these instructions.

The manufacturer of this oven will not accept any liability for damage to persons or material for non observance of these requirements.

There are no user+serviceable parts inside the oven and if the mains lead of this appliance is damaged, it must only be replaced by qualified service personnel approved by the



WARNING

Ensure that the plug and power cord are not damaged before use. If you have any reason to remove the moulded plug from this appliance, immediately remove the fuse and dispose of the plug. Do not connect the plug to a mains socket under any circumstances as there is a danger of electric shock.

CIRCUITS

Your microwave oven should be operated on a separate circuit from other appliances. Failure to do this may cause the circuit breaker to trip, the fuse to blow, or the food to cook more slowly.

Safety Precautiones

Before cooking food or liquids in your microwave oven, please check that the following safety precautions are taken.

1. **DO NOT** use any metallic cookware in the microwave oven:
   - Metallic containers
   - Dinnerware with gold or silver trimmings
   - Skewers, forks, etc.

   Reason: Electric arcing or sparking may occur and may damage the oven.
2. **DO NOT** heat:
   - Airtight or vacuum-sealed bottles, jars, containers
     Ex) Baby food jars
   - Airtight food.
     Ex) Eggs, nuts in shells, tomatoes

   Reason: The increase in pressure may cause them to explode.
   Tip: Remove lids and pierce skins, bags, etc.
3. **DO NOT** operate the microwave oven when it is empty.
   Reason: The oven walls may be damaged.
   Tip: Leave a glass of water inside the oven at all times. The water will absorb the microwaves if you accidentally set the oven going when it is empty**.**
4. **DO NOT** cover the rear ventilation slots with cloths or paper.
   Reason**:** The cloths or paper may catch fire as hot air is evacuated from the oven.
5. **ALWAYS** use oven gloves when removing a dish from the oven.
   Reason: Some dishes absorb microwaves and heat is always transferred from the food to the dish.The dishes are therefore hot.
6. **DO NOT** touch heating elements or interior oven walls.
   Reason**:** These walls may be hot enough to burn even after cooking has finished, enen though they do not appear to be so. Do not allow inflammable materials to come into contact with any interior area of the oven. Let the oven cool down first.
7. To reduce the risk of fire in the oven cavity:
   - Do not store flammable materials in the oven
   - Remove wire twist ties from paper or plastic bags
   - Do not use your microwave oven to dry newspapers.
   - If smoke is observed, keep the oven door closed and switch off or disconnect the oven from the power supply
8. Take particular care when heating liquids and baby foods.
   - ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize.
   - Stir during heating, if necessary, and ALWAYS stir after heating.
   - Take care when handling the container after heating. You may burn yourself, if the container is too hot.
   - A risk of delayed eruptive boiling exists.

Safety Precautiones

- To prevent delayed boiling and possible scalding, you should put a plastic spoon or glass stick into the beverages and stir before, during and after heating.
  Reason: During the heating of liquids the boiling point can be delayed; this means that eruptive boiling can start after the container is removed from the oven. You may scald yourself.
- In the event of scalding, follow these FIRST AID instructions:
  * Immerse the scalded area in cold water for at least 10 minutes.
  * Cover with a clean, dry dressing.
  * Do not apply any creams, oils or lotions.
- **NEVER** fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.
- **ALWAYS** check the temperature of baby food or milk before giving it to the baby.
- **NEVER** heat a baby's bottle with the teat on, as the bottle may explode if overheated.Tenga cuidado de no estropear el cable de alimentación.

9. Be careful not to damage the power cable.
- Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.
- Do not operate this appliance if it has a damaged power cable or plug.

10. Stand at arm's length from the oven when opening the door.
Reason: The hot air or steam released may cause scalding.

11. Keep the inside of the oven clean.
Reason: Food particles or spattered oils stuck to oven walls or floor can cause paint damage and reduce the efficiency of the oven.

12. You may notice a "Clicking" sound during operation(especially when the oven is in defrosting).
Reason: This sound is normal when the electrical power output is changing.

13. When the microwave oven is operating without any load, the power will be cut off automatically for safety. You can operate the oven normally after letting it stand for over 30 minutes.

IMPORTANT SAFETY INSTRUCTIONS

During cooking, you should look into the oven from time to time when food is being heated or cooked in disposable containers of plastic, paper or other combustible materials.

IMPORTANT

Young children should NEVER be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven

Installing Your Microwave Oven

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This microwave oven can be placed almost anywhere (kitchen work surface or shelf, movable trolley, table).

☛ For your personal safety, this appliance must be:
- Properly earthed (3-pin plug)
- Plugged into a standard 230 Volt, 50 Hz, AC earthed socket

1. Install the oven on a flat, level, stable surface. Make sure there is adequate ventilation for your oven by leaving at least 10cm(four inches) of space behind, on the sides of the oven and 20cm(eight inches) of above.

2. Never block the air vents as the oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.

3. Remove all packing materials inside the oven.

4. Plug the cable into a 3-pin, earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable as supplied from service center.

Recommendations

✉ DO NOT install the microwave oven in hot or damp surroundings.
Example: Next to a traditional oven or radiator.

✉ The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven.

✉ Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

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What to Do if You are in Doubt or Have a Problem

Before you call a service engineer your oven, check this list of possible problems and solutions.

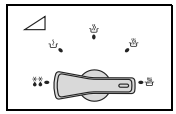
- Neither the oven's display nor the oven operate.
  - Properly insert the plug into a grounded outlet.
  - If the outlet is controlled by a wall switch, make sure the wall switch is turned on.
  - Remove the plug from the outlet, wait ten seconds, then plug it in again.
  - Reset the circuit breaker or replace any blown fuse.
  - Plug another appliance into the outlet; if the other appliance doesn't work, have a qualified electrician repair the outlet.
  - Plug the oven into a different outlet.
- The oven's display works, but the power doesn't come on.
  - Make sure the door is closed securely.
  - Check to see if packing material or other material is stuck to the door seal.
  - Check for door damage.
  - Press Cancel twice and re-enter all cooking instructions.
- The power goes off before the set time has elapsed.
  - If there has not been a power outage, remove the plug from the outlet, wait ten seconds, then plug it in again. Reset the cooking instructions.
  - Reset the circuit breaker or replace any blown fuse.
- You see sparks or arcing.
  - Remove any metallic utensils, cookware, or metal ties. If using foil, use only narrow strips and allow at least one inch between the foil and interior oven walls.
- Using your microwave causes TV or radio interference.
  - This is similar to the interference caused by other small appliances, such as hair dryers. Move your microwave further away from other appliances, like your TV or radio.

☛ If the above guidelines do not enable you to solve the problem, contact your local dealer or SAMSUNG after-sales service.

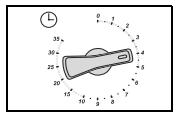
Checking that Your Oven is Operating Correctly

The following simple procedure enables you to check that your oven is working correctly at all times.

First, place a bowl of water on the turntable. Then, close the door.



1. Set the power level to maximum by turning **COOKING POWER CONTROL** knob.
(MAXIMUM POWER : 1000 W)

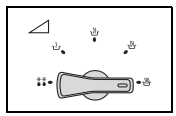


2. Set the time 4 to 5 minutes by turning the **TIMER** knob.

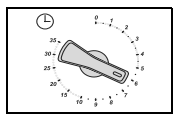
✉ The oven must be plugged into an appropriate wall socket. The turntable must be in position in the oven. If a power level other than the maximum is used, the water takes longer to boil.

Cooking / Reheating

The following procedure explains how to cook or reheat food.
ALWAYS check your cooking settings before leaving the oven unattended.
First, place the food in the centre of the turntable. Then, close the door



1. Set the power level to maximum by turning **COOKING POWER CONTROL** knob.
(**MAXIMUM POWER : 1000 W**)



2. Set the time by turning **TIMER** knob.
Result : The oven light comes on and the turntable starts rotating.

✉ **Never** switch the microwave oven on when it is empty

✉ You can change the power level during cooking by turning the **COOKING POWER CONTROL** knob.

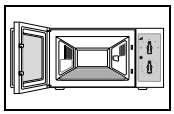
Power Levels

You can choose among the power levels below..

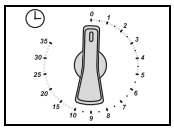
Power Level	Percentage	Output
HIGH ( )	100 %	1000 W
MEDIUM HIGH ( )	70 %	700 W
MEDIUM ( )	50 %	500 W
MEDIUM LOW ( )	30 %	300 W
DEFROST ( )	15 %	150 W

Stopping the Cooking

You can stop cooking at any time to check the food.

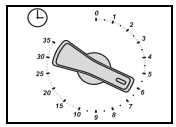


1. To stop temporarily;
Open the door.
Result : Cooking stops. To resume cooking, close the door.



2. To stop completely;
Turn the **TIMER** knob to “0”.

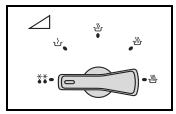
Adjusting the Cooking Time



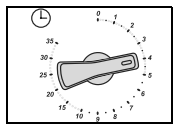
Adjust the remaining cooking time by rotating the **TIMER** knob.

Manual Defrosting Food

The Defrost feature enables you to defrost meat, poultry, fish. First, place the frozen food in the centre of the turntable and close the door.



1. Turn the **COOKING POWER CONTROL** knob to .



2. Turn the **TIMER** knob to select the appropriate time.
Result : Defrosting begins.

Use only recipients that are microwave-safe.

Cookware Guide

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To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used.

Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.

The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-Safe	Comments
Aluminium foil	✓ ✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless deco-rated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.
Glassware		
• Oven-to-table ware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	
Paper		
• Plates, cups, napkins and Kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✗	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓ ✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ : Recommended
✓✗ : Use Caution
✗ : Unsafe

Reheating Dish Entrees

Use the power levels and times in this table as a guide lines for reheating

Food	Portion	Method	Power	Time (min)	Standing Time(min)
Plated Meal (chilled)	350 g	Plate a meal of 2-3 chilled components on a ceramic dish. Reheat covered.	MEDIUM	6½-7	3
Chicken Curry & Rice (chilled)	300 g	Plate a meal of 2 chilled components on a ceramic dish (e.g. rice and curry). Reheat covered.	MEDIUM	4½-5½	3
Pasta with sauce (chilled)	350 g	Put pasta (e.g. spaghetti or egg noodles) into a deep ceramic plate. Reheat covered. Stir during reheating.	HIGH	4-5	3
Filled pasta in sauce (chilled)	350 g	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Reheat covered. Stir occasionally during reheating.	MEDIUM	4½-5½	3
Lasagne (chilled)	400 g	Put the chilled lasagne (pre-cooked product) widthways in the centre of table. Reheat covered.	HIGH	4½-5½	3
Bechamel Potatoes (chilled)	400 g	Put bechamel potatoes (pre-cooked product) widthways in the centre of table. Reheat covered.	MEDIUM	5½-6½	3
Baked Potatoes (ready cooked and chilled)	500 g (2x250 g)	Pierce film and put potatoes on a flat ceramic plate.	HIGH	5-6	2-3

Reheating Soup and Stew

Use the power levels and times in this table as a guide lines for reheating.

Food	Portion	Method	Power	Time (min)	Standing Time(min)
Soup (chilled)	250 g	Pour into a deep ceramic plate. Reheat covered. Stir during reheating.	HIGH	3-3½	2-3
Stew (chilled)	250 g 500 g	Pour into a deep ceramic plate or bowl. Reheat covered. Stir during reheating.	MEDIUM	4-4½ 5½-6	2-3
Bean Stew (canned)	350 g	Pour into a deep ceramic plate or bowl. Reheat covered. Stir during reheating.	MEDIUM	3½-4	2-3
Soup (frozen)	1000 g	Pour into a glass pyrex dish with lid. Reheat covered. Stir during reheating.	HIGH	20-22	2-3

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Reheating Snacks

Use the power levels and times in this table as a guide lines for cooking.

Food	Portion	Method	Power	Time (min)	Standing Time(min)
Cheeseburger (chilled)	150 g (1pc)	Put burger on kitchen paper on a ceramic plate.	HIGH	1-1½	2-3
Cheeseburger (frozen)	150 g (1pc)	Put burger on kitchen paper on a ceramic plate.	MEDIUM	3-3½	2-3
Hot Dog (chilled)	125 g (1pc)	Put hot dog on kitchen paper on a ceramic plate.	MEDIUM	ca. 1½	2-3
Pizza; Slice (chilled)	100 g	Put the pizza slice on a kitchen paper on ceramic plate.	MEDIUM	1½-2	1-2
Meat & Vegetable Wrap (chilled)	200 g	Put the chilled wrap (filled pastry roll) on kitchen paper on a ceramic plate.	MEDIUM	2-2½	1-2
Quiche/ Pie (chilled)	150 g	Put quiche on kitchen paper on a ceramic plate.	MEDIUM	2-2½	2-3
Croissants	2 pcs (60g)	Put the croissants on kitchen paper on a ceramic plate. Serve croissants directly after warming.	MEDIUM	½-1	-

Cooking Breakfast

Use the power levels and times in this table as a guide lines for cooking.

Food	Portion	Method	Power	Time (min)	Standing Time(min)
Bacon (chilled)	2 slices à 20 g	Put bacon slices on kitchen paper on a flat ceramic plate.	HIGH	ca. 1½	1
Scrambled Eggs	2 eggs	Beat eggs, add salt and 2 tbsp. milk. Put in a deep ceramic plate. Stir several times during cooking.	MEDIUM	ca. 2½	1
Baked Beans (canned)	250 g	Put the beans in a deep ceramic plate. Reheat covered. Stir during reheating.	MEDIUM	2½-3½	1-2

Defrosting Bread and Cake

Use the power levels and times in this table as a guide lines for cooking. .

Food	Portion	Method	Power	Time (min)	Standing Time(min)
Baguettes	150 g (1pc)	Put the baguette widthways on kitchen paper in the oven.	DEFROST	ca. ½	3-5
Bread Rolls	4 pcs à 50 g	Put the rolls side by side on kitchen paper in the oven.	DEFROST	ca. 3	3-5
Fruit Cake	120 g (1pc)	Put the piece of cake on a ceramic plate.	DEFROST	3-3½	5-10
Cream Cake Roll	100 g (1pc)	Put the piece of cake on a ceramic plate. Place plate in the centre of table. Let stand until cream is totally defrosted.	DEFROST	ca. 1	10-20

Defrosting and Cooking Desserts

Use the power levels and times in this table as a guide lines for cooking.

Food	Portion	Method	Power	Time (min)	Standing Time(min)
Berries in sauce	250 g	Put frozen fruits in a glass pyrex bowl with lid. Reheat covered. Stir once during standing time.	MEDIUM	6-6½	2-3
Yeast Dumplings with jam filling	300 g (2pcs)	Put frozen yeast dumplings (pre-cooked) side by side in a glass pyrex bowl with lid. Moist the top of them with cold water. Cook covered.	MEDIUM	4½-5	2-3

Cleaning Your Microwave Oven

The following parts of your microwave oven should be cleaned regularly to pre-vent grease and food particles from building up:

- ***Inside and outside surfaces***
- ***Door and door seals***

☛ **ALWAYS** ensure that the door seals are clean and the door closes properly.

1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.

2. Remove any splashes or stains on the inside surfaces with a soapy cloth.

3. To loosen hardened food particles and remove smells, place a jug of water and lemon juice on the ceramic plate and heat for ten minutes at maximum power.

4. Do not clean this product using water.

✉ **DO NOT** spill water in the vents.

✉ **NEVER** use any abrasive products or chemical solvents.

✉ Take particular care when cleaning the door seals to ensure that no particles:
- Accumulate
- Prevent the door from closing correctly

✉ **Clean the** microwave oven cavity right after each use with a mild detergent solution, but let the microwave oven cool down before cleaning in order to avoid injury .

Storing and Repairing Your Microwave Oven

A few simple precautions should be taken when storing or having your microwave oven serviced.

The oven must not be used if the door or door seals are damaged:

- ***Broken hinge***
- ***Deteriorated seals***
- ***Distorted or bent oven casing***

Only a qualified microwave service technician should repair this oven.

☛ **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:
- Unplug it from the wall socket
- Contact the nearest after-sales service centre

✉ If you wish to store your oven away temporarily, choose a dry, dust-free place.

Reason: Dust and damp may adversely affect the working parts in the oven.

Technical Specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Model	**CM1039**
Power source	230V ~ 50 Hz
Power consumption	
Microwave	1450 W, 6.5 A
Output power	230 V : 1000 W (IEC-705) (5 power levels including defrost)
Operating frequency	2450 MHz
Cooling method	Cooling fan motor
Dimensions (W x H x D)	
Outside	517 x 297 x 412 mm
Oven cavity	336 x 225 x 349 mm
Volume	26 liter
Weight	
Net	17.5 kg
Gross	19.0 kg

SAMSUNG ELECTRONICS

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